

Oranges

FRESH

Federal Sizing

Large: Diameter 3½ inch or more, weight 326 gm or greater

Medium: Diameter 3¼ to 2¾ inch, weight 315 to 325 gm

Small: Diameter 2½ inch or less, weight 150 to 314 gm

Grades

Arizona and California

U.S. Fancy

U.S. No. 1

U.S. Combination

U.S. No. 2

Unclassified (ungraded)

Florida

U.S. Fancy

U.S. No. 1 Bright

U.S. No. 1

U.S. No. 1 Golden

U.S. No. 1 Bronze

U.S. No. 1 Russet

U.S. No. 2 Bright

U.S. No. 2

U.S. No. 2 Russet

U.S. No. 3

Unclassified (ungraded)

All Other States

U.S. Fancy

U.S. No. 1

U.S. No. 1 Bright

U.S. No. 1 Bronze

U.S. Combination

U.S. No. 2

U.S. No. 2 Russet

U.S. No. 3

Unclassified (ungraded)

Popular Varieties

Cara Cara (Red Navel)

Hamlin

Navel

Temple

Valencia



How Packed

4/5 bushel carton (Florida and Texas)

20 and 40-lb carton (Arizona and California)

40-lb carton (standard)

In Season

Peak season: December to May

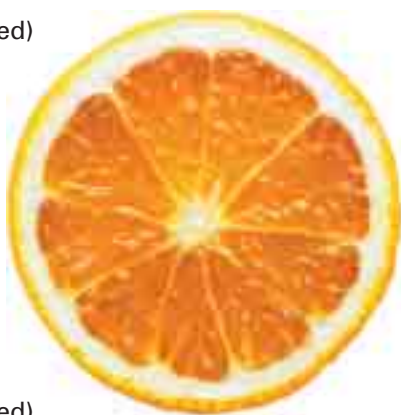
Available year round

Purchasing Tips

- Valencia is a good juice orange but not as easy to peel for eating as other varieties.
- Navel and Temple are good eating oranges.
- California and Arizona fruit has thick skin; Florida and Texas fruit is thinner skinned.
- Florida and Texas fruit often has browning or russetting caused by mites; doesn't affect flesh or flavor. Sold as less expensive "russet" grade.
- Florida and Texas ripe fruit is subject to "greening" when warm weather causes chlorophyll to return to peel. Flavor and quality are not affected. Fruit with orange color added to cover the greening must be labeled "color added."
- USDA sets and enforces standards of sugar and acid content in fruit. Oranges ripen on the tree and are picked ripe.
- Extra large fruit may lack flavor and sweetness and contain more acid.
- Popular sizes for eastern oranges are 64, 80, 100, and 125; western 72, 88, 113, and 138.

Receiving

- Inspect for quality: Heavy for size, firm, good color, fine texture.
- Reject fruit with soft spots or mold.



Oranges

FRESH (CONTINUED)

Storing

Store in warmest part of refrigerator – 45-50°F/7-10°C, 85-95% relative humidity.

Preparation Tips

Steam oranges 2 to 4 minutes for easier peeling.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 51.681 to 51.688; 51.1140 to 51.1151, and 51.1085 to 51.1089

Sample Description

ORANGES, FRESH: to be packed to U.S. No. 1 Grade standard; navel; size 125 or 113; 38 to 45 lbs.

Sizes

Arizona and California

By number in 7/10 bushel:

- 48 count (largest)
- 56 count
- 72 count
- 88 count
- 113 count
- 138 count
- 163 count (smallest)

Florida and Texas

By number in 7/10 bushel:

- 56 count (largest)
- 64 count
- 80 count
- 100 count
- 125 count
- 144 count (smallest)

